



PALAIS ROYAL
RESTAURANT



STARTERS

Shrimp ravioli, Daurenki Imperial caviar and rock samphire	56
Fresh herbs pie, candied chestnuts in yellow wine and walnuts	42
Crispy rice, artichokes, marinated radicchio and parmesan cheese	34
Octopus with red chili pepper, caramelized potatoes	42

MAIN COURSE

Candied cod, roasted lemon and spinach	48
Steamed John Dory, roasted celery and Jura wine sauce	62
Seared sea scallops, pumpkin ravioli and black truffle	88
Grilled suckling pork rack, roasted carrot and licorice sauce	56
Veal sweetbreads, artichokes and fresh grapes	68
Honey glazed duck, caramelized endives and basil gnocchi	64

CHEESE & DESSERTS

Assorted cheese plate	25
8 hours candied apple, hibiscus syrup and white cheese vanilla ice cream	19
Lemon meringue and coconut panna cotta	22
Gavotte biscuit, chocolate ganache, ginger ice cream	24
Clementine, chestnut ice cream and white cheese	19

TASTING MENU

152 €

The egg of my childhood

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Fresh herbs pie, candied chestnuts in yellow wine and walnut

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Octopus with red chili pepper, caramelized potatoes

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Crispy rice, artichokes and marinated radicchio, parmesan cheese

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Candied Cod fish in Argan oil, roasted lemon and spinach

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Honey glazed duck, caramelized endives and basil gnocchi

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Citrus fruits freshness

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8 hours candied apple, hibiscus syrup and white cheese ice cream

This menu is only served for all guests at the table



EVOK

hôtelscollection

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